

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1-3. (canceled)

4. (currently amended) A method for manufacturing a soft-baked rice cracker, comprising the steps of:

- steam-kneading a mixture of rice powder and water; ^{to form a dough}
- conducting a first drying step for drying the mixture of the rice powder and the water;
- conducting a second drying step for drying the mixture of the rice powder and the water;
- producing a baked dough of a the soft-baked type rice cracker having a specific volume of 5.0 to 6.5 cm³/g;
- coating the a surface of the baked dough with a fat and oil component; and
- applying an emulsified sauce onto the surface of the baked dough coated with the fat and oil component, said emulsified sauce having a viscosity of 50 to 800 cp.

5-6. (canceled)

7. (currently amended) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the ~~fat and oil component to be applied for coating the surface of the baked dough before applying the emulsified sauce~~ is vegetable oils and fats oil.

8. (currently amended) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein the emulsified sauce contains a soy sauce as an aqueous sauce, at least one of a safflower oil and/or a rice oil as a fat and an oil component, and at least one of lecithin and/or monoglyceride as an emulsifier.

9. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, further comprising the steps of, before steam-kneading the mixture of the rice powder and water, washing rice grains and milling the rice grains to produce the rice powder;

knead-extruding the mixture after steam-kneading the mixture and before the first drying step; and conducting a third drying step for drying the baked dough coated with the oil and the emulsified sauce after applying the emulsified sauce onto the surface of the baked dough.

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cont.
10. (new) The method for manufacturing a soft-baked rice cracker according to claim 9, wherein in producing the baked dough of the soft-baked rice cracker, said mixture of the rice powder and water is baked in a first baking step, a second baking step, and a third baking step, said mixture of the rice powder and water in the second baking step being baked at a temperature higher than those in the first baking step and the third baking step.

11. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein said first drying step is conducted at a temperature lower than that in the second drying step.

12. (new) The method for manufacturing a soft-baked rice cracker according to claim 4, wherein said emulsified sauce has a viscosity of 50 to 800 cp at 60°C.
